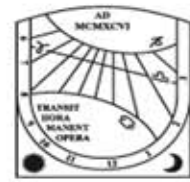


# RONFINI



## Valdobbiadene Prosecco Superiore DOCG

Dry

### TECHNICAL INFORMATION

#### Area of production

Hills Valdobbiadene DOCG.  
Vineyards in Col San Martino

#### Soil

Morainic hills, clayey, often calcareous.

#### Type of grapes

Glera with Verdiso, Bianchetta and long Glera

#### Vinification

The must is obtained through soft pressing of the grapes, settling of must, fermentation at controlled temperatures. Contact with fine lees in stainless steel for one month.

#### Foam formation

Italian method in autoclaves of steel

### TECHNICAL DATA

Alcohol	11,5%
Sugar residue	19 g/l
Acidity tot.	6,5 g/l
Pressure 20°C	4,5 bar

### ORGANOLEPTICAL FEATURES

#### Presentation

Straw yellow a hint of green.  
Large and persistent mousse. Perlage fine and continuous.

#### Perfume

Elegant and complex of mature fruit and hints of field flowers

#### Palate

Structured and flavoursome and persistent

### FOOD AFFINITIES ACCOMPANIMENT

Ideal for all occasions from aperitif to dessert

Serving temperature: 6-8°C.

